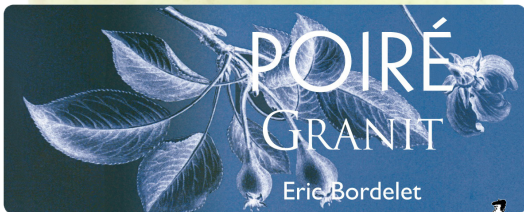


**ERIC BORDELET**  
**POIRÉ**  
**GRANIT**  
Normandy, France

This is Bordelet's "Grand Cru" pear cider. The fruit source for this is a stand of 60 foot tall, 300 year old pear trees. This is a cider which can stand tall with fine champagne wines. It is only lightly filtered in order to preserve the texture and flavor of these minuscule pears. Very complex in both the nose and mouth, this is a truly unique product.

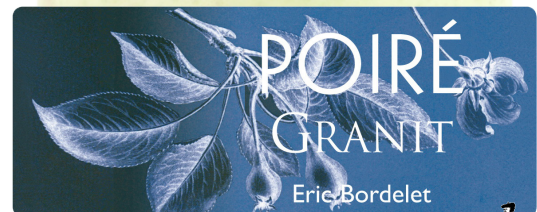


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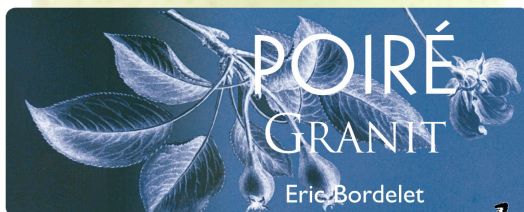


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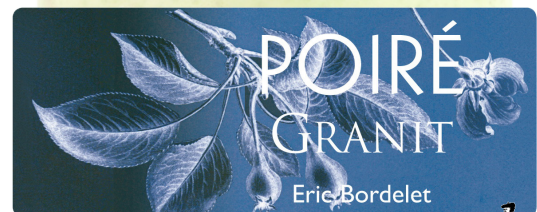


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